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Jacquín'sŽ Peppermint Schnapps Liqueur

Here's a liqueur that's simple to make at home. All you need is an inexpensive vodka and an empty bottle to store the Schnapps in. This is another recipe that was created for More Top Secret Recipes, but just didn't make it into the final version. Try storing it in the freezer for a cold shot on a hot summer day. Whoof!

1/3 cup granulated sugar 1 16-oz. bottle
light corn syrup 2 cups 80-proof vodka 2
teaspoons peppermint extract

1. Combine sugar and corn syrup in a 2 quart pan over medium heat. Heat until

sugar dissolves, stirring regularly (about 5 minutes). 2. When sugar has dissolved, add vodka and stir well. Remove mixture from heat and cover tightly with lid. Let cool. 3. Add peppermint extract to mixture and pour into a sealable bottle. Makes 4 cups.